



## Tasting Notes 2013 10X Chardonnay



Vintage	After good winter rains the 2013 vintage ended as one of our driest and earliest vintages on record. The favourable weather throughout bud burst and flowering set up the ideal conditions for a very good vintage. A vintage of extremes - our wettest ever dormant interval; second driest floraison and veraison intervals; hottest ever veraison interval.
Vineyards :: Clones	Osborn (60%), Judd (22%), McCutcheon (18%) :: P58
Harvest date :: Yield	Hand picked 11-26 March 2013 :: 7.4 tonnes/ha (3.0 t/acre, ~44.4hl/ha)
Brix :: pH :: TA	22.7-23.3° (12.6-12.9° Baumé) :: 3.3-3.46 :: 5.85-7.9 g/l
Winemaking	Grapes hand-harvested from mid to late March, whole bunch pressed and the unsettled juice was transferred to 15% new French oak barriques. Fermentation by indigenous yeasts preceded a partial malolactic fermentation in spring and regular stirring of lees was carried out over an 8 month barrel maturation. Bottled after light fining and filtration.
Winemakers	Jeremy Magyar, Richard McIntyre, Martin Spedding
Aging :: Oak	8 months :: 15% new French oak barriques (elegant/medium toast; tight grain; Sirugue [Allier], François Frères, Chassin)
Malolactic	Partial (54%)
Residual sugar	Dry (0.99 g/l)
Finished pH :: TA	3.24 :: 5.8 g/l
Alcohol	13.6% (8.0 standard drinks/750ml bottle)
Production	1,064 dozen :: bottled 6 February 2014 :: screwcap
Release date	June 2014

### TASTING NOTES

The 10X Chardonnay has the unenviable task of not only tasting great, but of fitting into the Ten Minutes by Tractor range of wines as the entry level varietal Chardonnay. Add vintage variation to the equation and this wine has a fair amount to live up to.

Immediate complexity on the nose, with a mix of cashews, white peach, honeydew melon and gentle spice. Edges of caramel and herb round out a complete aroma profile. Vintage conditions shine through in the generosity and forwardness of the aroma, yet the wine remains very much a cool climate, Ten Minutes by Tractor style.

In the mouth, this has good movement down its line and a slippery, mouthfilling texture. It's as if someone is dragging satin down one's tongue, leaving behind flavours of grilled nuts, oatmeal, peach flesh and spice. There's a gentleness to this wine that speaks of comfort and which meshes well with the fruit's generous character. The after palate shows good presence and leads to a satisfying, lengthy finish. There's no doubt stepping up the range brings greater precision, complexity and interest, but this wine is a true reflection of house style and loses nothing to its more expensive siblings in terms of deliciousness.

Julian Coldrey [May 2014, commissioned by TMBT]

Food :: Temperature Drink with your richest, most voluptuous rendition of risotto. Serve at 7–10°C.  
Best drinking 2014-2019